



The Sweet Taste of Tradition

GOOD FOOD, INC.

PURITY, QUALITY, AND TRADITION

GOLDEN · BARREL BAKING PRODUCTS

Organic Blackstrap Molasses

Same great flavor and nutrients as our regular blackstrap molasses but also certified organic. Use it for organic baking or health supplements. Organic Blackstrap Molasses is unsulfured and a good source of natural iron, calcium, magnesium, and potassium.

Specifications:

Physical Properties

Color	Dark brown
Texture	Free flowing liquid
Flavor	Robust

Chemical Properties

pH	5.0 - 6.5
Brix, %	79.0 – 80.0
Ash, %	14.0 - 18.0
Invert Sugars, %	4.0 - 12.0
Total Sugars, %	32.0 - 50.0
Sucrose, %	28.0 - 38.0

Microbiological Characteristics:

Total Plate Count	<5000/g
Mold	<200/g
Yeast	<200/g
Coliforms/g	<10
E.coli/30g	negative
Salmonella sp./100g	negative

Packaging:

Pail	59 lbs.
Drum	644 lbs.
Tote	3000 lbs.
Tanker	45,000-48,000 lbs


Ingredient: Organic Blackstrap Molasses

Shipping Temperature: 50-75F

Storage: Recommended handling and storage temperature for molasses and molasses blends is between 50°F and 75°F. Best results are obtained if conditions of temperature and humidity are reasonably constant.

Shelf Life: Recommended shelf life for molasses and molasses blends is up to 6 months for bulk containers. Shelf life for retail packaging is 4 years.

Treatment: Blackstrap molasses is not treated in any way with irradiation, steam, ethylene oxide or other similar process.

Kosher: Certified 

Organic Certifier: QAI



Date Issued: 04/21/21
Supersedes: 09/22/20
Revision: 5
By: Mitch Hertzler

PRODUCT SPECIFICATIONS